Users Guide & Installation Handbook

Stoves
SEB900MFSe

Part No 082755900 Date 21/07/2011

CONTENTS & INTRODUCTION

CONTENTS

- SAFETY
- USING THE PRODUCT
- CLEANING
- INSTALLATION INSTRUCTIONS
- TECHNICAL DATA
- CUSTOMER CARE

INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

BEFORE USING THE PRODUCT

- Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.
- It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.
- It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

SAFETY

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

Caution: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

GENERAL

Warning! - Accessible parts may become hot during use. To avoid burns, young children should be kept away from the appliance.

Children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons (including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge) unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Warning! - Servicing should be carried out only by authorised personnel.

- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

OVEN / GRILL

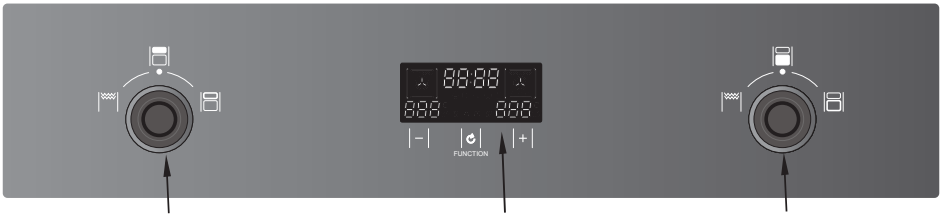
Do

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never use this appliance to heat anything other than food items and do not use it for heating the room.

INTRODUCTION



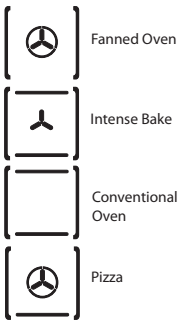
TOP OVEN CONTROLS

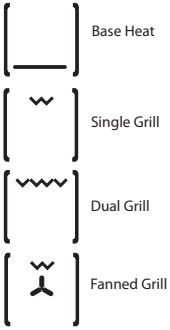
TIMER & CONTROLS

MAIN OVEN CONTROLS

Timer Symbols

The following image identifies the symbols that will be found on the timer display.





Child Lock
Minute Minder
Duration
End Time
Time Mode

Temperature °C
Rapid Preheat
M Timer in Manual Mode
A Time in Auto Mode
Auto Cook in Progress

Time
Temperature
Defrost

Child Lock Function

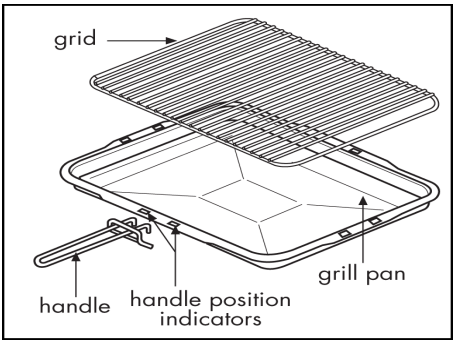
To operate, ensure that both controls are in the "off" position. Touch and hold the |+| button for 5 seconds. The lock symbol will illuminate.

To deactivate the lock function, repeat the process.

USING THE TOP OVEN GRILL - ELECTRIC

Caution: Accessible parts may be hot when the grill is used, young children should be kept away.

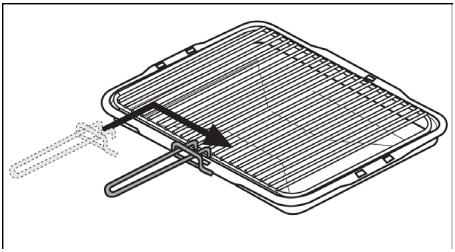
Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges.

Slide the handle to the centre, and locate between the handle position indicators.

The handle should be removed from the pan during grilling, to prevent overheating.



The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. **Do not** use the handle to pour hot fats from the grill pan. Food for grilling should be positioned centrally on the trivet.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling. The fan may continue to operate for a period after the grill control has been switched off.

The cooker has a grill in both the top oven and main oven.

Preheating

For best results, preheat the grill for 3 - 5 minutes.

To switch on the grill

Open the oven / grill door.

Turn the top oven control knob anti clockwise towards the grill symbol to the required setting from 1-9.

The first setting is Eco grill . To switch to the full grill setting touch the centre of the control knob and the display will show for full grill.

Important: The door must be kept open when the grill is used.

To switch off, return the control knob to the "off" position.

For grilling smaller quantities of food the centre (economy) grill can be utilised.

For grilling larger quantities of food, the full grill can be utilised.

When using the grill in the top oven, the speed of grilling can be controlled by adjusting the grill setting or by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken pieces, use the low shelf position.

USING THE TOP OVEN - ELECTRIC

When you are cooking keep children away from the vicinity of the oven.

Caution: The top element gets extremely hot when in use, so take extra care to avoid touching it.

The top oven is a conventional oven.

*Note: The top oven is not controlled by the programmer.

Top Oven Control

Light Only Mode

Turn the oven control knob towards the symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.

To switch on the oven

Turn the oven control knob towards the symbol past the light only mode.

The top oven is now in conventional oven mode and the display will show the conventional oven symbol.

To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C

Oven Functions

To toggle between the oven functions touch the centre of the control knob. This will change the oven mode to base heat only and the base heat symbol will appear on the display.

To switch off, return the top oven control knob to the "off" position.

Important: Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

Preheat the oven until the control knob stops flashing, this will take up to 20 minutes depending on the temperature selected.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

Shelf positions

There are 3 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

The oven shelf must be positioned with the upstand at the rear of the oven and facing up. Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

USING THE TOP OVEN - ELECTRIC

When using the top oven

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Top oven baking guide

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference for determining which temperatures to use.

Item	Temperature °C	Shelf position	Approximate cooking time
Small cakes	180	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7″)	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7″)	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pasrty	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

USING THE MAIN OVEN

Accessible parts may be hot when the oven is used. Young children should be kept away.

Main Oven Control

Light Only Mode

Turn the oven control knob towards the symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.

To switch on the oven

Turn the oven control knob towards the symbol past the light only mode.

The main oven is now in fanned oven mode and the display will show the fanned oven symbol.

To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C

Oven Functions

To scroll through the different oven functions touch the centre of the control knob.

1st Touch - Rapid Preheat

This will illuminate the rapid preheat symbol and allow the oven to get to the desired temperature quicker.

If the temperature has already been acheived, this function will not show.

2nd Touch - Intense bake

The display will show the Intense bake symbol.

3rd Touch - Conventional Oven

The display will show the Conventional oven symbol.

This could be used for cooking traditional, unfanned recipes, or one shelf cooking.

4th Touch - Pizza mode

The display will show the Pizza mode setting.

This could be used for foods requiring extra base heat e.g. Pizza

5th Touch - Defrost

The temperature display will show the defrost symbol dEF

Touching the control knob again will revert back to fanned oven.

Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

When cooking sensitive items such as souffle and Yorkshire puddings or, when cooking bread, we recommend that the oven is pre-heated until the control knob stops flashing. For any other types of cooking, a pre-heat may not be required.

When using the oven

As part of the cooking process, hot air is expelled through a vent in the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

USING THE MAIN OVEN

Main Oven Grill

To switch on the main oven grill rotate the control to the symbol.

The display will show the single grill symbol . The heat setting can then be set from 1-9.

Important: The door must be kept open when the grill is used.

Touch 1 - Fanned grill

The display will show the fanned grill symbol .

Touching the control knob again will revert back to single grill.

For fanned grill, use with the door closed.

To switch off, return the control knob to the "off" position.

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

Oven furniture

Oven shelves

The oven shelf must be positioned with the up stand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Slow cooking 100°C

- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to 100°C (slow cook setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

Aluminium foil

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

Cooking with a fanned oven

As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven

which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven.

This makes it ideal for batch baking - e.g. when planning a party as all the items will be cooked within the same length of time.

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.

Preheating is generally not necessary as a fan oven warms up quickly.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - e.g. milk puddings.

When batch baking foods that will rise during cooking - e.g. bread - always ensure that enough space has been left between the shelves to allow for the rise.

Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - e.g. 2 victoria sandwiches or 2 casseroles.

Although you need to keep in mind the points 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.

There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

Defrosting and cooling in the main oven

To **defrost** frozen foods, turn the main oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

Defrosting times

Small or thin pieces of frozen fish or meat - e.g. fish filets, prawns & mince will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

Do not defrost stuffed poultry using this method.

Do not defrost larger joints of meat and poultry over 2kg/4lb using this method.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

Main oven baking guide

Cooking times & temperatures

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.

Note:

This is a high efficiency oven, therefore some adjustment will have to be made to **conventional** cooking temperatures. The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results, conventional temperatures need to be converted to 'A' efficiency temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the 'A' efficiency temperature of 160°C.

The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results, conventional temperatures need to be converted to 'A' efficiency temperatures.

Main oven baking guide

Conventional temperature **(°C)**	'A' Efficiency Oven **(°C)**	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180-190	160	4-5
200	170	6
220	180	7
230	190	8
250	200	9

USING THE MAIN OVEN

Dish	Recommended temperature °C	Approximate cooking time (Preheated oven)
Scones	180	8 - 15 mins
Meringues	110	2 - 3 hours
Cakes		
Small cakes	160	15 - 25 mins
Whisked sponge	160	15 - 20 mins
Swiss roll	170	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	160	20 - 30 mins
Genoese sponge	160	20 - 25 mins
Madeira (180mm/7")	160	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	130	1 - 1¼ hours 2½ - 3 hours
Christmas cake (205mm/8")	Depending on recipe	Depending on recipe
Dundee cake (205mm/8")	130	2 - 2½ hours
Pastry		
Flaky/Puff	180	Depending on recipe and type of filling
Short crust	170	
Choux	170	
Plate tarts (2 x 180mm/7")	170	

Biscuits		
Shortbread rounds	160	25 - 35 mins
Nut brownies	170	20 - 25 mins
Brandy snaps	160	10 - 12 mins
Flapjacks	160	20 - 25 mins
Ginger nuts	160	10 - 20 mins

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 160°C - 180°C for 20 minutes per lb., plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb. to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed

before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - e.g. a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb.) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at: 160°C - 180°C Main Oven (Fanned)		**Approximate Cooking Time (Preheated oven)**
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well Done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

USING THE TOUCH PROGRAMMER

↻	Select a function
+	Plus - increase time or volume
–	Minus - decrease time or volume

Power ON/initial operation

After connecting the appliance to the mains, the display shows the default TIME of DAY 12:00 flashing.

In the event of a power failure, the oven & grill elements will not automatically switch on when power is resumed; thus, on re-sumption of power, touch any of the touch control symbols & the display will show the default time 12:00 permanently. The colon & the symbol ⏲ continue to flash & the current TIME of DAY can now be set.

Time of Day

Select the TIME of DAY mode by using the FUNCTION symbol until the ⏲ symbol flashes; set the TIME of DAY by using the |+| or |–| symbols.

Volume Level

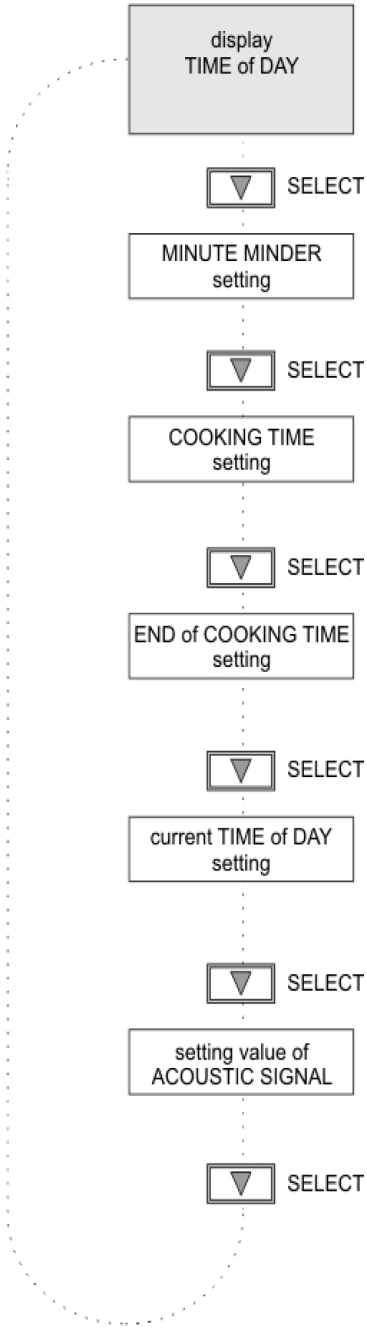
Select the volume level by using the FUNC-TION symbol until the symbols 01, 02 or 03 appear on the display. The signal volume can be set using the |+| or |–| symbols; the acoustic signal sounds in the selected volume.

ACOUSTIC SIGNAL volume:

01 = Low

02 = Medium

03 = Loud



USING THE TOUCH PROGRAMMER

Minute Minder

Select the MINUTE MINDER mode by using the FUNCTION symbol until the MINUTE MINDER symbol 🔔 is flashing. The MINUTE MINDER can be set using the |+| or |−| symbols up to a maximum of 99:00 minutes.

Five seconds after setting the MINUTE MINDER, the count down starts in steps of seconds. The display shows the MINUTE MINDER symbol 🔔 & the remaining time is displayed continuously. While setting other functions the MINUTE MINDER counts down in the background.

The remaining time can be changed at any time by using the |+| or |−| symbols. The countdown is deleted by setting the MINUTE MINDER to 00:00.

The MINUTE MINDER time has expired once it reaches 00:00; the MINUTE MINDER symbol 🔔 flashes & the ACOUSTIC SIGNAL is heard.

Touching any touch control symbol automatically terminates the MINUTE MINDER mode.

The ACOUSTIC SIGNAL & the MINUTE MINDER symbol 🔔 are switched off & the current TIME of DAY is displayed.

Automatic cooking

There are 3 automatic cooking modes for operating the main oven. In all cases the main oven function should be selected before the automatic mode is set.

Cooking Time

This mode allows you to set the amount of time the oven operates for before it switches off.

Select the COOKING TIME mode by using the FUNCTION symbol until the COOKING TIME symbol ↦| is flashing. The COOKING TIME can be set using the |+| or |−| symbols up to a maximum COOKING TIME of 23:59.

Five seconds after setting the COOKING TIME, the MANUAL mode changes to the AUTOMATIC mode, the COOKING POT symbol ♨ & the current TIME of DAY are displayed.

To change or delete the time, select COOKING TIME mode until the COOKING TIME symbol ↦| is flashing. The time is changed using the |+| or |−| symbols or deleted by setting it to 00:00.

Once the COOKING TIME has expired, the ACOUSTIC SIGNAL is heard. The display shows 00:00 & the *M* symbol flashes.

After seven minutes maximum or after touching any of the touch control symbols, the ACOUSTIC SIGNAL stops but the *M* symbol continues to flash. Touch the FUNCTION symbol, the *M* symbol is displayed continuously & the current TIME of DAY is displayed, except if the MINUTE MINDER is active.

End of Cooking Time

This mode allows you to set the time of day you want the oven to switch off.

The END of COOKING TIME function MUST be used in conjunction with the COOKING TIME function. This is in order to allow the user to set the START TIME for the cooking to begin - see the following section on DELAYED COOKING.

To select the END of COOKING TIME mode keep touching the FUNCTION symbol until the END of COOKING TIME symbol →| is flashing. The END of COOKING TIME can be set using the |+| or |−| symbols. The display shows the current TIME of DAY plus the set COOKING TIME. The latest END of COOKING TIME is limited to the current TIME of DAY plus 23:59.

Five seconds after setting, the MANUAL mode changes to AUTOMATIC mode & the display shows the COOKING POT ♨ symbol & the current TIME of DAY.

To modify or delete the END of COOKING TIME, select the function until the END of

COOKING TIME symbol →| is flashing. The END of COOKING TIME can be modified by using the |+| or |−| symbols.

The END of COOKING TIME can be deleted by counting back using the |−| symbol until it equals the current TIME of DAY.

The END of COOKING TIME has expired - see COOKING TIME has expired paragraph 3.6.

Fully Automatic

This mode is used to set the cooking time and end time and allows the oven to switch on at the correct time to ensure the food is ready for the desired end time. This mode requires both the cooking time and end cooking time to be set. The programmer will then automatically set the start time. The clock on the timer must be set to the correct time.

Cancelling an automatic mode

To cancel an automatic cooking mode, simply switch the main oven control knob to off. This will switch off the automatic cooking mode. The ***A*** and symbol will no longer be illuminated.

CLEANING

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/ painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, such as "Cif", wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.
- Do not use steam cleaners.

Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

Glass parts

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.

Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher

CLEANING

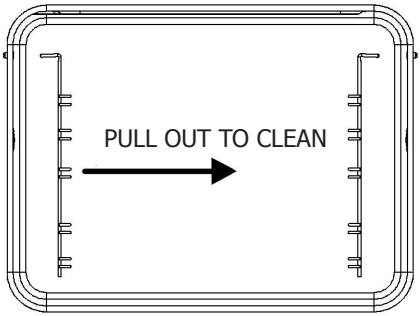
REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass

- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- Warning: do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Shelf Runners

- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



CLEANING

TELESCOPIC SHELVING SYSTEM

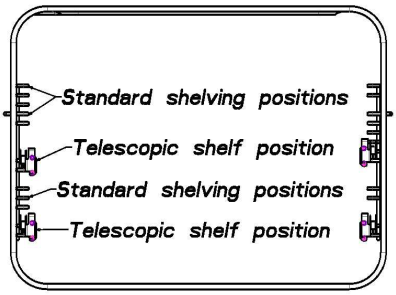
- In addition to the traditional shelving fitted in your appliance, the telescopic shelving system is fitted in the most commonly used location in your cavity.
- The shelves with the telescopic system are easier to pull out than traditional shelving, which means the oven door stays open for a shorter period of time. The smooth action also reduces the likelihood of fat, or food, spillage, and gives you extra security.
- You do not have to use the telescopic shelves all of the time. You can place the shelves in the traditional positions if you would like more choice.
- The telescopic shelves remove easily from the runner for re-positioning or cleaning, but we recommend that you reposition your shelving before cooking, and remove the shelving for cleaning when the shelves are cold to prevent burning yourself.

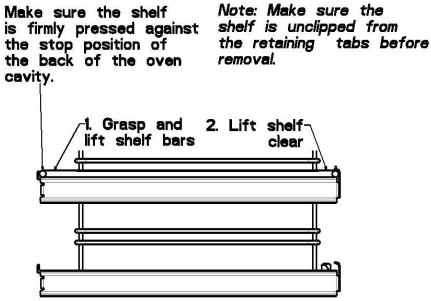
To remove the telescopic shelves

- Make sure the shelf is cool enough to touch.
- Push the oven shelf back into the cavity, until it hits the stop position.
- Grasp the shelf bars in the centre, and lift the back of the shelf clear of the stop position.
- You can then lift the front of the shelf clear of the retaining tabs.

To replace the telescopic shelves

- Make sure the oven runners are pushed all the way back into the cavity.
- Tilt the shelf and make sure the front of the shelf is against the stop position.
- Carefully place the shelf back onto the runner and snap in place firmly.
- Make sure the back of the self is inside the retaining tabs and slide it in and out of the oven to make sure it works correctly.

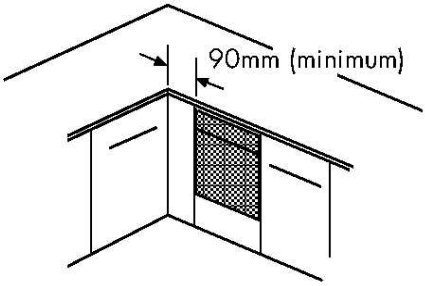



Make sure the shelf is firmly pressed against the stop position of the back of the oven cavity.
Note: Make sure the shelf is unclipped from the retaining tabs before removal.
1. Grasp and lift shelf bars
2. Lift shelf clear

INSTALLATION

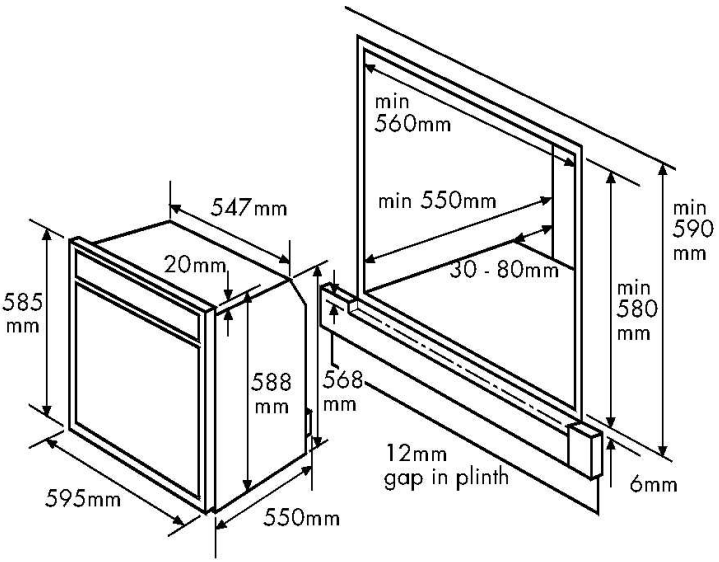
STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.
Whilst every care is taken to eliminate burrs and raw edges from this product,please take care when handling - we recommend the use of protective gloves during installation.
Please note that the weight of this appliance is approximately 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.
Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Housing dimensions

The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown. 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.



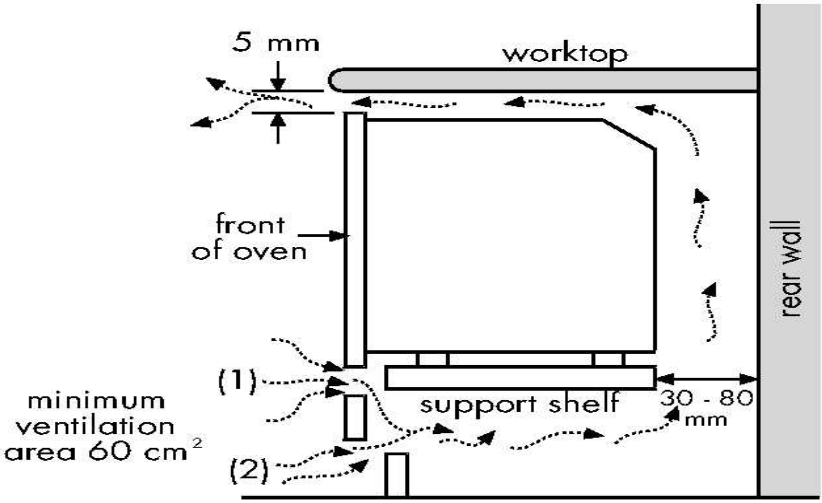
INSTALLATION - 60CM

i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.
iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm2 below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.
Important: Do not modify the outer panels of this appliance in any way.

Ensure that you route all mains electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.
Ensure that all pipe work is of the correct rating for both size and temperature.

Installing the appliance under a worktop

Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.



INSTALLATION - 70CM

Before you start

Please read the instructions carefully - planning your installation will save you time and effort.
Look at the different ways the appliance can be installed - as shown on the following pages - and plan the installation to suit your situation.

Leave the appliance in the base tray packaging until you are ready to install it. When you remove the appliance from the base tray packaging, take care not to damage it.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 47kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

This appliance must be installed only at low level - ie; under a worktop. The controls have been designed for viewing at a low level, and it should therefore not be installed at high level.
Please note that all dimensions and sizes given are nominal, some variation is to be expected.

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.
Important: Do not modify the outer panels of this appliance in any way.

Fixing screws - The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.
Step 1: Prepare for installation
There are 3 methods of installing the appliance:

- Method 1: Into a space between two base units, ie; without a housing unit.
- Method 2: Into a housing unit, with an internal height of less than 710mm, which can be modified to obtain the required dimensions.
- Method 3: Into a housing unit, with an internal height of 710mm or more. If you have a non standard size of cabinet which leaves a gap above or below the appliance, you may be able to buy a trim kit (to fill in the gap) from the supplier of your cabinets.

Quantity	Colour	Description	For Fixing
6	Silver	No 8 x 12mm long Self tapping screw	Runners to appliance
12	Black	No 8 x 12mm long Chipboard screw	Runners and sidetrims to cabinet or housing
6	Black	No 8 x 25mm long Chipboard screw	Appliance to cabinet
2	Silver	No 8 x 12mm long Self tapping screw	Appliance to sidetrims

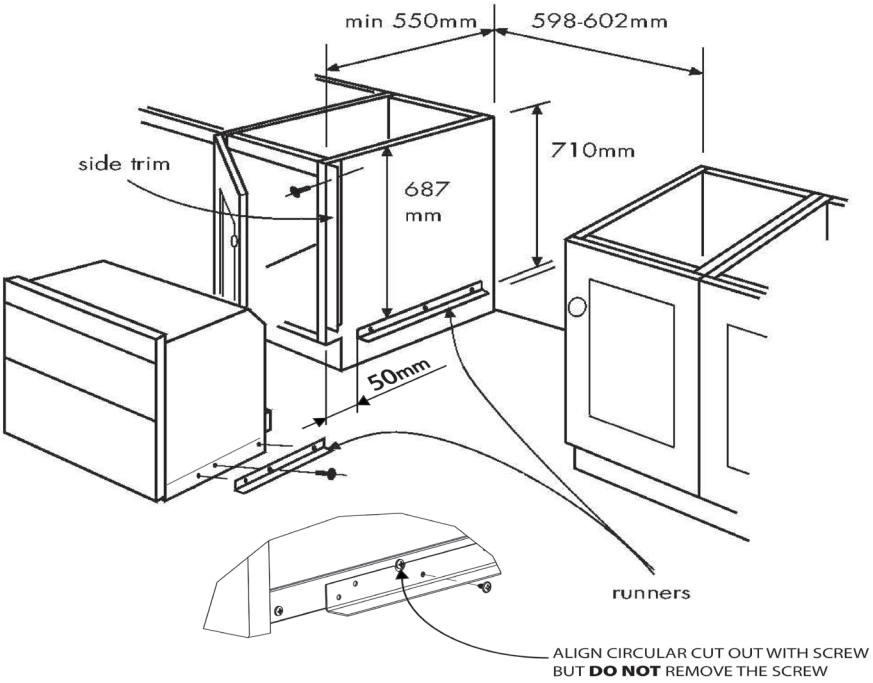
INSTALLATION - 70CM

METHOD 1: WITHOUT HOUSING UNIT(BETWEEN 2 BASE UNITS)

Before installing the appliance, check the internal dimensions as shown.
The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

The Fixing Kit

Should you need a replacement fixing kit please call the customer care helpline and order part number: 01 28287 00.
In the fixing kit you will find 2 side trims (687mm long) and 4 runners (420mm long). The fixing screws are in a polythene bag in the oven.
1. Take the 6 No 8 x 12mm (silver) self tapping screws from the polythene bag, and use them to fit one runner to each side of the appliance.
2. Make sure they are the right way up as shown.
3. Take one of the side trims, hold it against the side of the base unit, and mark off 687mm from the top edge of the base unit, to the top edge of the runner.
Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
4. Measure 50mm from the front edge of the base units, to mark the front edge of the runners.
5. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into opposition the right way up as shown.
6. Fit the side trims to be flush to the top and front edges of the base units, using the remaining 6 No 8 x 12mm (Black) chipboard screws.

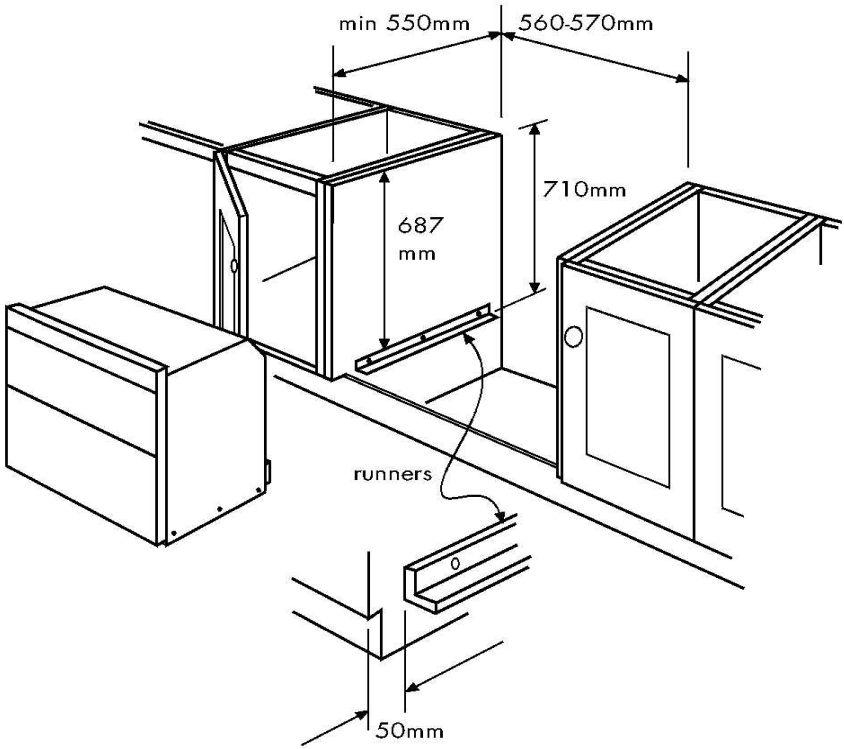


INSTALLATION - 70CM

METHOD 2: HOUSING UNIT WITH INTERNAL HEIGHT LESS THAN 710MM

Note: You will not need the 2 side trims (687mm long) or the appliance runners for this installation. You will need the 2 runners to fix to the adjacent cabinets.
Before you start;
Before removing the bottom shelf or modifying the housing unit, make sure that it will remain structurally sound, eg; by fixing to adjacent cabinets, floor or worktop.
You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.
To obtain the required 710mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

To fix the runners (if required)
1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 687mm from the top edge of the side unit, to the top edge for the runner.
Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
2. Measure 50mm from the front edges of the base units, to mark the front edge for the runners.
3. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into position the right way up as shown.
4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.
If you require a replacement fixing kit please call the customer care helpline and order part number 01 28287 00.

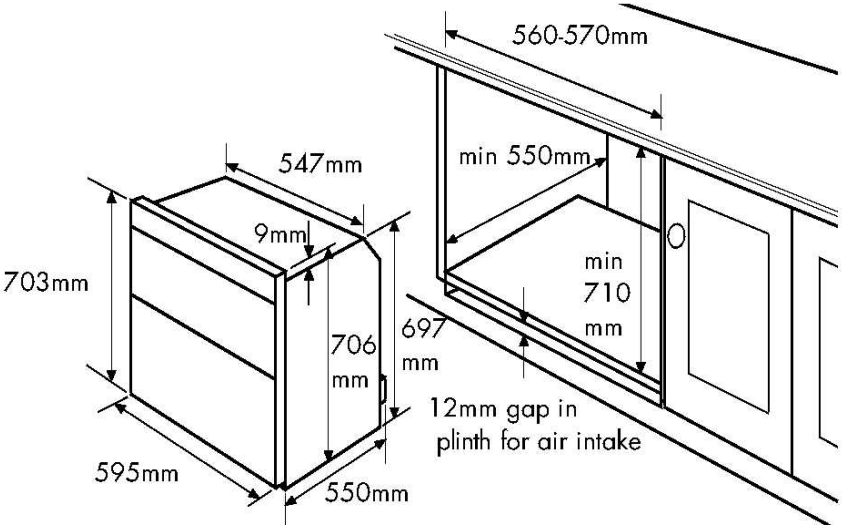


INSTALLATION - 70CM

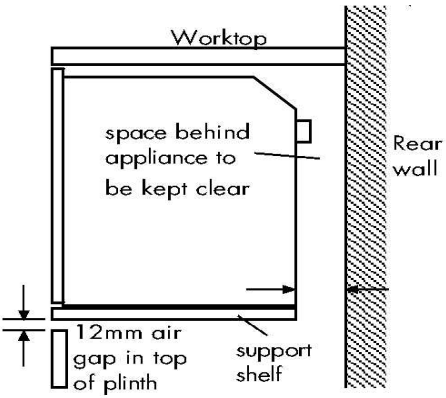
Method 3: Housing unit with internal height 710mm or more

Note: You will not need the 4 runners and 2 trims that are packed with the oven for this installation.

Remove any fixings that may prevent entry of the oven into housing, or obstruct the gas inlet pipe. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.



1. When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
2. When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
3. If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf.



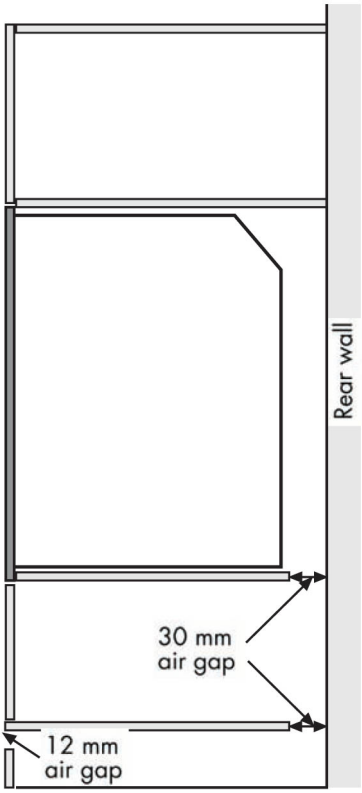
INSTALLATION - 90CM

STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.
Remove the fixing screws from the polythene bag on the top of the appliance,
but leave the appliance in the base tray packaging until you are ready to install it.
Whilst every care is taken to eliminate burrs and raw edges from this appliance, please take care when handling - we recommend the use of protective gloves during installation.
Please note that the weight of this appliance is approximately 48kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.
Note: When removing the appliance from the base tray packaging care should be taken to ensure the appliance is not damaged.

Siting the appliance

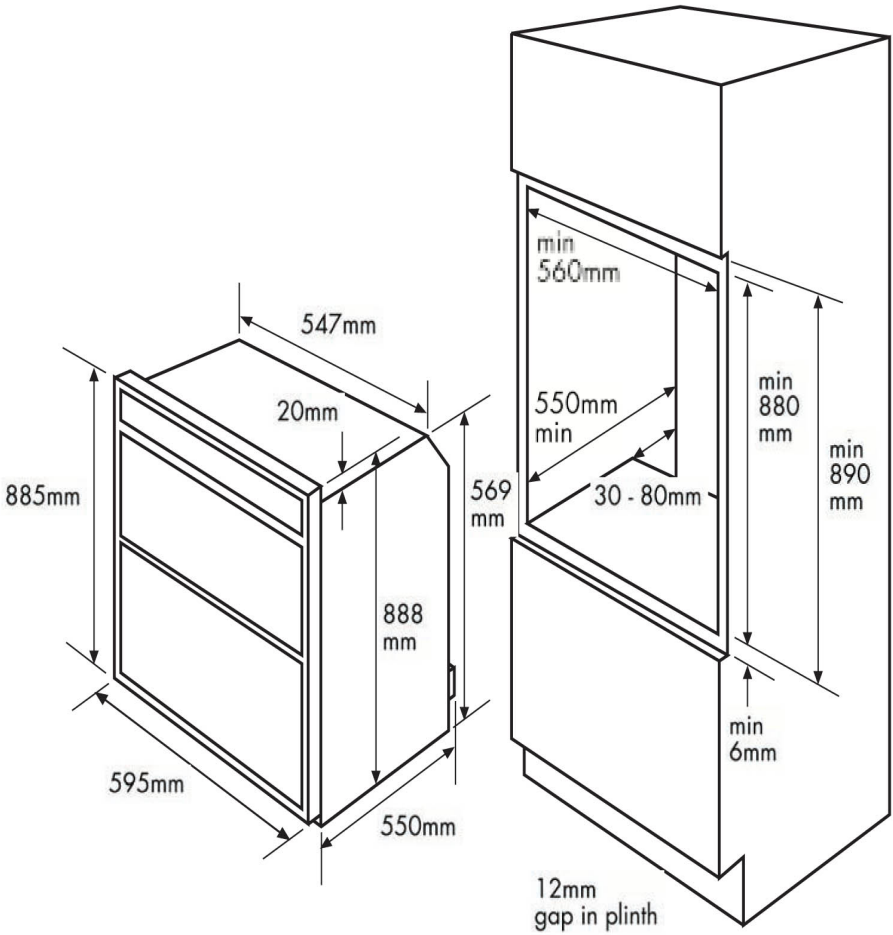
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.
When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.
When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80mm.
If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.
Cut 12mm from the top of any plinth that may be fitted (see diagram).
Important: Do not modify the outer panels of this appliance in any way.



INSTALLATION - 90CM

Dimensions

The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown. Note: All sizes are nominal, some variation is to be expected.



INSTALLATION

STEP 2 & 3 CONNECT TO THE ELECTRICITY SUPPLY

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" & who will comply with the I.E.E. & local regulations.
Important: Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.
Warning: This appliance must be earthed.

For 60cm BI appliance:

1. Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
Use a 13 amp fuse.

2. A type HO5 V V-F cable must be used as the mains lead. The cross section must be a minimum of 1.5mm².
3. The mains terminal block is located at the right hand rear of the top service panel.
4. Connect the cable to the terminal block & tighten the cable clamp.
5. Close the terminal box, ensuring the cover is engaged on the locking tabs.

For 70/90cm appliances:

1. The appliance must be installed using a double pole control unit of 32 ampere minimum capacity separation at all poles.
2. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat bladed screwdriver).
3. Connection should be made with suitable twin & earth flexible cable, minimum 4mm² , which is suitable for use up to 25 amps.
4. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
5. Connect the cable to the terminal block & tighten the cable clamp screw.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

INSTALLATION

STEP 4: SECURE APPLIANCE INTO HOUSING UNIT

Note : The unit housing the appliance must be appropriately fixed. Ensure that the appliance is centrally located. Take care not to damage the appliance or cabinetry.

70cm only

Method 1 : Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.
Method 2 : Insert appliance into the cabinet - ensure that it is engaged over the top of the side runners.
Method 3 : Insert appliance into cabinet
Note: For installation Method 1, you will need to drill through the fixing holes into the side trims with a 3.2mm diameter drill.

There are 4/6 black no 8 x 25mm long chipboard screws for securing appliance to cabinet. Insert appliance into cabinet and secure.

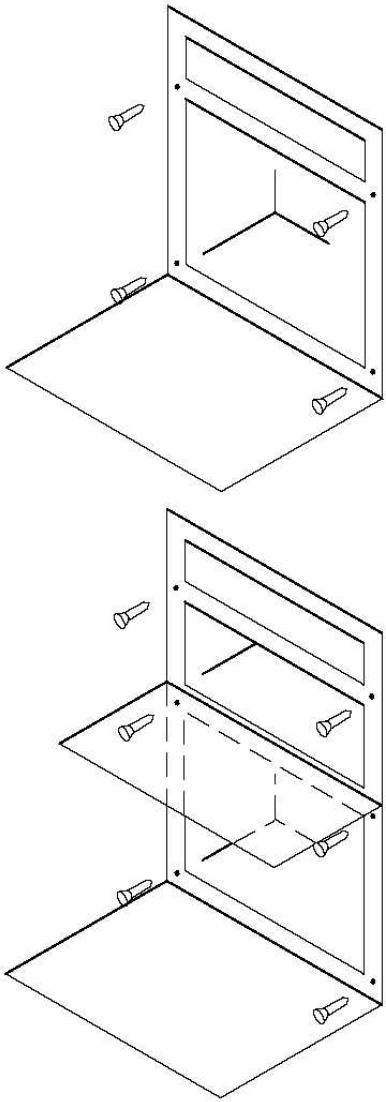
60cm ovens

- Open the oven door and screw the 4 fixing screws through the holes in the front frame.

70/90cm ovens

- Open the grill / top oven door, and screw 2 fixing screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 fixing screws through the holes located under the grill compartment. Close the grill / top oven door.
- Open the main oven door and screw 2 fixing screws through the bottom corner holes in the front frame.

60/70/90 fixing positions



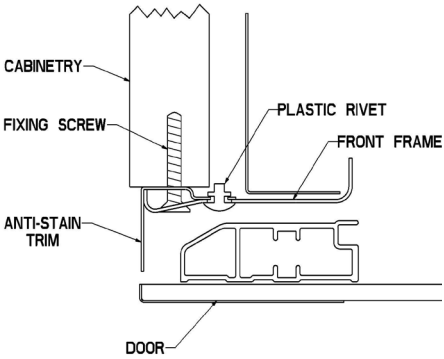
INSTALLATION

Anti-stain trim (if fitted)

The anti-stain trim is factory fitted to the edges of the appliance front frame. This trim provides the cabinetry with extra protection from any escape of heat.

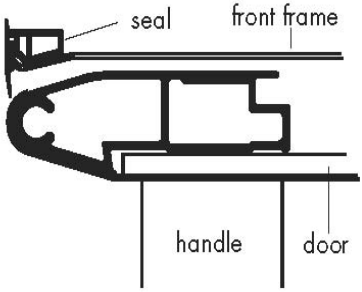
- When Installing the product, ensure the anti-stain trim is correctly located on the edges of the front frame, before positioning and securing the appliance to the cabinet.
- When securing the appliance, the fixing screws provided are driven through the anti-stain trim into the cabinet.

Note : When supplied the anti-stain trim may be loose and is only supported by plastic rivets. The anti-stain trim will be secured when the fixing screws are fully home into the cabinet. The plastic rivets should not be removed.



Edging strip (if fitted)

The edging strip is factory fitted to the edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat. When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.
When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.



TECHNICAL DATA

ELECTRIC PRODUCTS

Electrical supply/load
220 - 240V ~ 50Hz

90cm:
load = 6.0kW

Countries of destination

GB - Great Britain, IE - Ireland

Warning: This appliance must be earthed.

Databadge is located at the bottom of the front frame, behind the door.

CUSTOMER CARE

FAQs

What parts of the appliance can be washed in a dishwasher?

- Any enamelled parts such as the grill-pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

What parts must NOT be cleaned in a dishwasher?

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

There's been a power failure and the product won't work.

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

My oven is a single combined oven and grill - can I use both functions together?

- No. You can only use one or the other.

Why is there condensation on the doors?

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
- Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
- Whenever you can, cook wet foods at higher temperatures.
- Don't leave food in the oven to cool down.
- Automatic cooking will normally produce condensation when the oven is cooling down with food inside.

Should the cooling fan continue to run once the appliance has been switched off?

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

What is a Multifunction oven?

- A multifunction oven combines a variety of features, which are explained fully earlier in this book (if fitted), it allows you more flexibility when cooking.

The neon on my appliance keeps going out and coming back on again - is this right?

- Yes. In most cases the neon (if fitted) will cycle on and off to show that oven is maintaining your temperature choice.

Call Customer Care for a Service Engineer's visit if:

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

CUSTOMER CARE

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at **www.gdhaonline.co.uk** or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	**Where used**	**Purpose**
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

CUSTOMER CARE

CHANGING LIGHT BULBS (where fitted)

Warning: There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardware stores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty**.**

No of Lamps	Bulb location	Oven Type	Instructions
2	Side	All	Remove the oven shelves. Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb and replace. Replace the lens cover
1	Rear	Fanned/Multifunction	Remove the oven shelves. Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back.
1	Rear	Conventional	Remove the oven shelves. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover.

Please keep this handbook for future reference, or for anyone else who may use the appliance.

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CUSTOMER CARE

In case of difficulty within the UK, please call Stoves Customer Care Helpline on
0844 815 3740

Alternatively general, spares and service information is available from our website at
www.stoves.co.uk

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

Serial No

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW